

FCS 211: Principles of Food Preparation

NUTRITION & HOSPITALITY MANAGEMENT

Food principles and preparation techniques and their effects on food products.

2 Credits

Prerequisites

- Pre-requisite: D.N. or H.M. or F.C.S. (Diet Nutr or Hosp Mgm) majors only
- Students who withdraw from FCS 211 are required to withdraw from FCS 213

Corequisites

- [FCS 213: Principles of Food Preparation Lab](#)
- [FCS 111: SERVSAFE](#)

Instruction Type(s)

- Lecture: Lecture for FCS 211

Course Fee(s)

Family and Consumer Science

- \$25.00

Subject Areas

- [Foods, Nutrition, and Wellness Studies, General](#)

Related Areas

- [Dietetics/Human Nutritional Services](#)
- [Foodservice Systems Administration/Management](#)

